



GUNDLACH BUNDSCHU

EST. 1858

2006 SYRAH, ESTATE VINEYARD SONOMA VALLEY

VINEYARD Rhinefarm Vineyard
Estate grown, produced and bottled
Rhyolitic Ash and Alluvial Wash soils at 210 feet elevation
Six acres in two blocks planted 1999 and 2000
Syrah Noir clone
Yield 4.0 tons/acre

WINEMAKING

Harvest Dates: October 17, 2006
Brix at Harvest: 25.4°
TA at Harvest: 0.58g/100ml
pH at Harvest: 3.82
Vinification: Harvested by hand in cool morning hours
Destemmed to stainless steel fermenters
Rhône yeast strain
12-day concurrent primary and malolactic fermentation
Gentle pumpovers throughout fermentation
After single racking in tank transferred to barrels
Lightly fined as needed and filtered to bottle
Oak Regimen: 14 months in 100% French oak, 35% new
Primarily Burgundian-coopered, high toast



Composition: 100% Syrah
Bottled: July 1, 2008
Cases Produced: 1,158
Alcohol: 14.9%
TA at Bottling: 0.64g/100ml
pH at Bottling: 3.66

HARVEST NOTES

The 2006 growing season got off to a late, wet start on Rhinefarm, with budbreak beginning at the end of March and generous rainfall late into the spring. High soil moisture going into the growth period allowed the vines to develop large canopies that required vigilant taming to maintain ideal fruit-to-canopy ratios. A record-breaking heat wave in July helped put an end to vegetative growth and spurred the vines onto the business of ripening fruit. The harvest period was nearly perfect, and so in the end the fruit attained excellent phenolic maturity as well as nicely developed varietal characters.

WINEMAKER TASTING NOTES

The 2006 Estate Syrah is a handsome balance of intense fruit and classic varietal meatiness. Aromas of hickory smoke and spice are followed by broad, rich flavors of black cherry and huckleberry and a lush, fleshy texture. The lasting finish offers rich red raspberry and cocoa flavors. Will improve with age up to five years from vintage.

Jeff Bundschu
Sixth Generation Vintner

